

homemade lemon pepper seasoning

MAKES ½ cup

RECIPE FROM: [Wellness Mama](#)

PREP TIME: 5 minutes

6 Tbsp dried lemon zest
2½ Tbsp ground black pepper
2 Tbsp sea salt

MIX all ingredients thoroughly. For a finer consistency, blend in a food processor.

STORE in an air-tight container or jar.

***To fill these 3oz jars, use this recipe.**

homemade taco seasoning

MAKES 4 Tbsp

RECIPE FROM: [5 Dollar Dinners](#)

PREP TIME: 5 minutes

1 Tbsp chili powder
1 Tbsp ground cumin
1 Tbsp garlic powder
1 Tbsp onion powder
¼ Tbsp crushed red pepper

MIX all ingredients thoroughly.

STORE in an air-tight container or jar.

One store-bought taco seasoning packet is approximately 3-4 Tbsp and will season 1-2 pounds of protein. Use similar quantities of this recipe, adding salt to taste.

***To fill these 3oz jars, use approximately 1¼ batches of this recipe.**

homemade lawry's seasoned salt

MAKES 5 Tbsp

RECIPE ADAPTED FROM: [All Recipes](#)

PREP TIME: 5 minutes

2 Tbsp sea salt
1½ tsp paprika
1 tsp turmeric
½ tsp garlic powder
½ tsp onion powder

MIX all ingredients thoroughly with a mortar and pestle (makes it a finer blend) or whisk together in a bowl.

STORE in an air-tight container or an old spice bottle with a shaker lid.

***To fill these 3oz jars, use approximately 2 batches of this recipe.**